


HOME BREW MART

INGRAINED SINCE 1992

SLEEPING WITH THE FISHES

FERMENTABLES					BJCP STYLE GUIDELINES	
Weight (lb)	Name			%		
8.75	Golden Promise			96.2		
0.31	Corn Sugar (Dextrose)			3.8		
HOP ADDITIONS					 <p>New Zealand Pilsner (X5) <u>Original Gravity:</u> 1.044 – 1.056 SG <u>Final Gravity:</u> 1.009 – 1.014 SG <u>Bitterness:</u> 25 – 45 IBUs <u>ABV:</u> 4.5 – 5.8% <u>SRM:</u> 2 - 6</p> <p><u>Overall Impression:</u> A pale, dry, golden-colored, cleanly fermented beer showcasing the characteristic tropical, citrusy, fruity, grassy New Zealand-type hops. Medium body, soft mouthfeel, and smooth palate and finish with a neutral to bready malt base provide the support for this very drinkable, refreshing, hop-forward beer.</p>	
Stage/Time	Qty (oz)	Name	%AA	IBU		
Whirlpool	2	Citra	12	20		
	1	Nelson	12	10		
Dry Hop	4	Nelson	12	--		
	2	Cryo Citra	25	--		
YEAST			Ferm Temp			
Variety	Qty		Ferm Temp			
Saflager W-37/70	2 x 11g sachet		52-58°F			
ADDITIVES			Stage/Time			
Amount	Name		Stage/Time			
1 tsp/Tablet	Irish Moss/Whirlfloc		Boil/15 min			
1/2 tsp	Yeast nutrient		Boil/15 min			
TARGET STATISTICS		BREW NOTES		NOTES		
Batch Size	5.5 gal	Mash Temp	152°F	<p>This recipe does not have a boil hop addition. Boil for 15 minutes before adding any hops to achieve heat break, then turn off flame and add whirlpool additions at 190°F for 15 minutes.</p> <p>Add dry hop additions after fermentation is complete. Package after 3 days.</p>		
OG	1.051	Mash Duration	60 min			
FG	1.010	Boil Volume	6.8 gal			
~%ABV	5.3	Boil Duration	15 min			
Efficiency	76	Whirlpool temp	190°F			
IBU	30	Whirlpool Duration	15 min			
SRM	2.2					